Homemade Noodles from Scratch

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With only four ingredients and a little bit of time, you can have your own homemade noodles from scratch.

Ingredients

- 1 egg
- 2 Tbsp. milk
- 1/2 tsp. salt
- 1 cup white or wheat flour

Instructions

1. Combine the egg, milk, and salt with a whisk.
2. Stir in the flour a little bit at a time. Keep stirring in the flour until you have a stiff dough.
3. Cover the dough with a clean dishtowel and let it rest for 10 minutes.
4. After the dough has rested ten minutes, it’s time to get out your rolling pin. Lightly flour the surface you’re going to be working on. Roll the dough flat (1/4" -1/8" thickness).
5. Let the dough rest another 20 minutes.
6. Cut your noodles into strips; I use a pizza cutter.
7. Lay your noodles out to dry (I use a cooling rack) and let them dry for at least 2 hours.
8. Package them up in an airtight container (to store in the refrigerator for a few days), or...
9. Cook them. Add them to a pot of boiling water or chicken soup for 10-12 minutes.